

Section 1. Registration Information

Source Identification

Facility Name:	Grasso Foods, Inc.
Parent Company #1 Name:	
Parent Company #2 Name:	

Submission and Acceptance

Submission Type:	Re-submission
Subsequent RMP Submission Reason:	5-year update (40 CFR 68.190(b)(1))
Description:	
Receipt Date:	03-Nov-2021
Postmark Date:	03-Nov-2021
Next Due Date:	03-Nov-2026
Completeness Check Date:	03-Nov-2021
Complete RMP:	Yes
De-Registration / Closed Reason:	
De-Registration / Closed Reason Other Text:	
De-Registered / Closed Date:	
De-Registered / Closed Effective Date:	
Certification Received:	Yes

Facility Identification

EPA Facility Identifier:	1000 0019 4345
Other EPA Systems Facility ID:	110014853006
Facility Registry System ID:	

Dun and Bradstreet Numbers (DUNS)

Facility DUNS:	69888022
Parent Company #1 DUNS:	
Parent Company #2 DUNS:	

Facility Location Address

Street 1:	9 Ogden Road
Street 2:	
City:	Woolwich Township
State:	NEW JERSEY
ZIP:	08085
ZIP4:	
County:	GLOUCESTER

Facility Latitude and Longitude

Latitude (decimal):	39.731667
Longitude (decimal):	-075.319167
Lat/Long Method:	Interpolation - Photo
Lat/Long Description:	Process Unit
Horizontal Accuracy Measure:	25
Horizontal Reference Datum Name:	North American Datum of 1983
Source Map Scale Number:	24000

Owner or Operator

Operator Name:	Grass Foods, Inc.
Operator Phone:	(856) 467-2223

Mailing Address

Operator Street 1:	P.O. Box 127
Operator Street 2:	
Operator City:	Woolwich Township
Operator State:	NEW JERSEY
Operator ZIP:	08085
Operator ZIP4:	
Operator Foreign State or Province:	
Operator Foreign ZIP:	
Operator Foreign Country:	

Name and title of person or position responsible for Part 68 (RMP) Implementation

RMP Name of Person:	John Maul
RMP Title of Person or Position:	CEO
RMP E-mail Address:	

Emergency Contact

Emergency Contact Name:	John Maul
Emergency Contact Title:	CEO
Emergency Contact Phone:	(856) 467-2223
Emergency Contact 24-Hour Phone:	(609) 820-3459
Emergency Contact Ext. or PIN:	
Emergency Contact E-mail Address:	mike.balkie@grassofoods.com

Other Points of Contact

Facility or Parent Company E-mail Address:	mike.balkie@grassofoods.com
Facility Public Contact Phone:	(856) 520-2642
Facility or Parent Company WWW Homepage Address:	9 Ogden Rd

Local Emergency Planning Committee

LEPC:	Gloucester County OEM
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Full Time Equivalent Employees

Number of Full Time Employees (FTE) on Site:	14
FTE Claimed as CBI:	

Covered By

OSHA PSM :	Yes
EPCRA 302 :	Yes
CAA Title V:	

Air Operating Permit ID:

OSHA Ranking

OSHA Star or Merit Ranking:

Last Safety Inspection

Last Safety Inspection (By an External Agency) Date:	05-Aug-2021
Last Safety Inspection Performed By an External Agency:	EPA

Predictive Filing

Did this RMP involve predictive filing?:

Preparer Information

Preparer Name:	michael balkie
Preparer Phone:	(856) 520-2642
Preparer Street 1:	2111 kings hwy
Preparer Street 2:	
Preparer City:	woolwich twp
Preparer State:	NEW JERSEY
Preparer ZIP:	08085
Preparer ZIP4:	
Preparer Foreign State:	
Preparer Foreign Country:	
Preparer Foreign ZIP:	

Confidential Business Information (CBI)

CBI Claimed:
Substantiation Provided:
Unsanitized RMP Provided:

Reportable Accidents

Reportable Accidents:	See Section 6. Accident History below to determine if there were any accidents reported for this RMP.
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Process Chemicals

Process ID:	1000120569
Description:	Ammonia Refrigeration
Process Chemical ID:	1000150831
Program Level:	Program Level 3 process
Chemical Name:	Ammonia (anhydrous)
CAS Number:	7664-41-7
Quantity (lbs):	30000
CBI Claimed:	
Flammable/Toxic:	Toxic

Process NAICS

Process ID:	1000120569
Process NAICS ID:	1000121942
Program Level:	Program Level 3 process
NAICS Code:	311411
NAICS Description:	Frozen Fruit, Juice, and Vegetable Manufacturing

Section 2. Toxics: Worst Case

Toxic Worst ID: 1000097663

Percent Weight:	
Physical State:	Gas liquified by pressure
Model Used:	EPA's RMP*Comp(TM)
Release Duration (mins):	10
Wind Speed (m/sec):	1.5
Atmospheric Stability Class:	F
Topography:	Rural

Passive Mitigation Considered

- Dikes:
- Enclosures:
- Berms:
- Drains:
- Sumps:
- Other Type:

Section 3. Toxics: Alternative Release

Toxic Alter ID: 1000103795

Percent Weight:	
Physical State:	Gas liquified by pressure
Model Used:	EPA's RMP*Comp(TM)
Wind Speed (m/sec):	3.0
Atmospheric Stability Class:	D
Topography:	Rural

Passive Mitigation Considered

- Dikes:
- Enclosures:
- Berms:
- Drains:
- Sumps:
- Other Type:

Active Mitigation Considered

- Sprinkler System:
- Deluge System:
- Water Curtain:
- Neutralization:
- Excess Flow Valve:
- Flares:
- Scrubbers:
- Emergency Shutdown:
- Other Type:

Section 4. Flammables: Worst Case

No records found.

Section 5. Flammables: Alternative Release

No records found.

Section 6. Accident History

No records found.

Section 7. Program Level 3

Description

This section applies to the entire ammonia refrigeration system.

Program Level 3 Prevention Program Chemicals

Prevention Program Chemical ID:	1000129897
Chemical Name:	Ammonia (anhydrous)
Flammable/Toxic:	Toxic
CAS Number:	7664-41-7

Process ID:	1000120569
Description:	Ammonia Refrigeration
Prevention Program Level 3 ID:	1000103498
NAICS Code:	311411

Safety Information

Safety Review Date (The date on which the safety information was last reviewed or revised):	21-Apr-2021
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Process Hazard Analysis (PHA)

PHA Completion Date (Date of last PHA or PHA update):	01-May-2020
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The Technique Used

What If:	
Checklist:	
What If/Checklist:	Yes
HAZOP:	
Failure Mode and Effects Analysis:	
Fault Tree Analysis:	
Other Technique Used:	
PHA Change Completion Date (The expected or actual date of completion of all changes resulting from last PHA or PHA update):	03-Nov-2020

Major Hazards Identified

Toxic Release:	Yes
Fire:	Yes
Explosion:	
Runaway Reaction:	
Polymerization:	
Overpressurization:	Yes
Corrosion:	Yes
Overfilling:	Yes
Contamination:	Yes
Equipment Failure:	Yes
Loss of Cooling, Heating, Electricity, Instrument Air:	Yes

Earthquake:	Yes
Floods (Flood Plain):	
Tornado:	Yes
Hurricanes:	
Other Major Hazard Identified:	

Process Controls in Use

Vents:	
Relief Valves:	Yes
Check Valves:	Yes
Scrubbers:	
Flares:	
Manual Shutoffs:	Yes
Automatic Shutoffs:	Yes
Interlocks:	Yes
Alarms and Procedures:	Yes
Keyed Bypass:	
Emergency Air Supply:	
Emergency Power:	
Backup Pump:	
Grounding Equipment:	
Inhibitor Addition:	
Rupture Disks:	
Excess Flow Device:	
Quench System:	
Purge System:	
None:	
Other Process Control in Use:	

Mitigation Systems in Use

Sprinkler System:	
Dikes:	
Fire Walls:	
Blast Walls:	
Deluge System:	
Water Curtain:	
Enclosure:	Yes
Neutralization:	
None:	
Other Mitigation System in Use:	

Monitoring/Detection Systems in Use

Process Area Detectors:	Yes
Perimeter Monitors:	
None:	
Other Monitoring/Detection System in Use:	

Changes Since Last PHA Update

Reduction in Chemical Inventory:	
Increase in Chemical Inventory:	
Change Process Parameters:	

Installation of Process Controls:
Installation of Process Detection Systems:
Installation of Perimeter Monitoring Systems:
Installation of Mitigation Systems:
None Recommended:
None: Yes
Other Changes Since Last PHA or PHA Update:

Review of Operating Procedures

Operating Procedures Revision Date (The date of the most recent review or revision of operating procedures): 22-Apr-2021

Training

Training Revision Date (The date of the most recent review or revision of training programs): 22-Apr-2021

The Type of Training Provided

Classroom: Yes
On the Job: Yes
Other Training:

The Type of Competency Testing Used

Written Tests: Yes
Oral Tests:
Demonstration:
Observation:
Other Type of Competency Testing Used:

Maintenance

Maintenance Procedures Revision Date (The date of the most recent review or revision of maintenance procedures): 21-Apr-2021

Equipment Inspection Date (The date of the most recent equipment inspection or test): 16-Jul-2021

Equipment Tested (Equipment most recently inspected or tested): Ammonia Detectors

Management of Change

Change Management Date (The date of the most recent change that triggered management of change procedures): 01-May-2021

Change Management Revision Date (The date of the most recent review or revision of management of change procedures): 21-Apr-2021

Pre-Startup Review

Pre-Startup Review Date (The date of the most recent pre-startup review): 16-Jul-2021

Compliance Audits

Compliance Audit Date (The date of the most recent compliance audit): 04-May-2021

Compliance Audit Change Completion Date (Expected or actual date of completion of all changes resulting from the compliance audit): 05-May-2021

Incident Investigation

Incident Investigation Date (The date of the most recent incident investigation (if any)):
Incident Investigation Change Date (The expected or actual date of completion of all changes resulting from the investigation):

Employee Participation Plans

Participation Plan Revision Date (The date of the most recent review or revision of employee participation plans): 21-Apr-2021

Hot Work Permit Procedures

Hot Work permit Review Date (The date of the most recent review or revision of hot work permit procedures): 21-Apr-2021

Contractor Safety Procedures

Contractor Safety Procedures Review Date (The date of the most recent review or revision of contractor safety procedures): 22-Apr-2021

Contractor Safety Performance Evaluation Date (The date of the most recent review or revision of contractor safety performance): 19-Jul-2021

Confidential Business Information

CBI Claimed:

Section 8. Program Level 2

No records found.

Section 9. Emergency Response

Written Emergency Response (ER) Plan

Community Plan (Is facility included in written community emergency response plan?): Yes

Facility Plan (Does facility have its own written emergency response plan?): Yes

Response Actions (Does ER plan include specific actions to be taken in response to accidental releases of regulated substance(s)?): Yes

Public Information (Does ER plan include procedures for informing the public and local agencies responding to accidental release?): Yes

Healthcare (Does facility's ER plan include information on emergency health care?): Yes

Emergency Response Review

Review Date (Date of most recent review or update of facility's ER plan): 01-May-2021

Emergency Response Training

Training Date (Date of most recent review or update of facility's employees): 15-May-2021

Local Agency

Agency Name (Name of local agency with which the facility ER plan or response activities are coordinated): Woolwich Township Fire Department

Agency Phone Number (Phone number of local agency with which the facility ER plan or response activities are coordinated): (856) 467-2195

Subject to

OSHA Regulations at 29 CFR 1910.38: Yes

OSHA Regulations at 29 CFR 1910.120: Yes

Clean Water Regulations at 40 CFR 112:

RCRA Regulations at CFR 264, 265, and 279.52:

OPA 90 Regulations at 40 CFR 112, 33 CFR 154, 49 CFR 194, or 30 CFR 254:

State EPCRA Rules or Laws: Yes

Other (Specify):

Executive Summary

Grasso Foods processes peppers at our facility in Woolwich Township, NJ. We have a strong commitment to operate our facility in a safe and responsible manner.

Ammonia is used at our facility as the cooling medium in our refrigeration system. Similar to the function Freon plays in a home or car air conditioning system, ammonia is used to cool raw materials and products at our facility. The ammonia is contained in a closed loop system; it is designed to remain inside the piping and vessels in our facility. We believe that ammonia provides the safest and most efficient cooling choice for our operation.

A. Describe the Accident Release Prevention and Emergency Policies

Grasso Foods takes many precautions to prevent or minimize accidental releases of ammonia from the refrigeration system. These precautions include safety controls (alarms and automatic shutdown devices) which are designed to identify and prevent potentially unsafe conditions like pressure increases that could cause a system failure. We also have a preventive maintenance program designed to maintain the on-going integrity of the system and a training program designed to ensure that the system is operated by qualified personnel.

The Chief Operations Manager/Vice President is responsible for the management of the ammonia safety program.

B. Stationary Source and Regulated Substances Handled

Grasso Foods processes peppers at our facility in Woolwich Township, NJ. Ammonia is the only substance covered by the Accidental Release Prevention Regulations handled at the Woolwich Township facility.

C. Description of the Accidental Release Prevention Program

The facility has an accident release prevention program that complies with Occupational Safety and Health Act's Process Safety Management Standard, EPA's Risk Management Program Regulation, and New Jersey's TCPA Act. The prevention program consists of the following elements:

- Employee Participation Program
- Process Safety Information
- Process Hazard Analysis
- Operating Procedures
- Training Program
- Contractor Safety Program
- Pre-Startup Safety Review Procedures
- Mechanical Integrity Program
- Hot Work Permit Procedures
- Management of Change Procedures
- Incident Investigation Procedures
- Compliance Audit Procedures

D. Five-Year Accident History

No ammonia-related accidents have occurred at the Woolwich Township facility over the past five years that resulted in significant on-site or offsite consequences.

E. Description of the Emergency Response Program

An emergency response program has been implemented at the Woolwich Township facility. This program contains procedures describing how the facility will respond to ammonia spills and other emergencies, including evacuation procedures. The program has been coordinated with the Woolwich Township Fire Department.

F. Planned Changes to Improve Safety

Currently there are no planned changes to improve safety at the facility.